

DID YOU KNOW?

Riesling is not just a sweet wine.

- -- Riesling is the most versatile and food-friendly wine in the world.
- -- The Finger Lakes is known for making the best Rieslings in the US.
 - -- Vineyards on the east side of Seneca Lake produce some of the region's best Rieslina.



2018 #198 Reserve Riesling

WHAT MAKES #198 RESERVE RIESLING SPECIAL

- -- The fruit for this 2018 Riesling was picked earlier than typical for the Reserve #198 Riesling
- -- This wine is made in the style of a German Kabinett, with both high acidity and higher residual sugar.
- -- For a "sweeter" Riesling this wine is perfectly balanced and a perfect pairing with spicy Asian food.

2018 VINTAGE NOTES

The 2018 season was more challenging than most. Weather through the end of July was seasonably warm and dry. However, consistent periods of rain started in the middle of August and continued through harvest. Fruit was less ripe at harvest than normal due to cooler weather.

TECHNICAL NOTES

Country: USA Fermentation: Conventional, in Stainless Steel

Region: New York Alcohol: 8.0%

AVA: Finger Lakes

Varietal: Riesling Geisenheim Clone #198

Residual Sugar: 4.4%

Titratable Acidity: 8.5 g/l

Harvest Date: Oct. 4, 2018 **pH**: 2.83

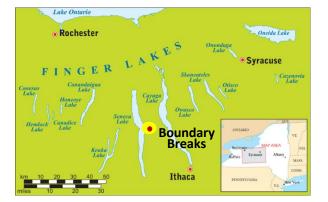
Brix at Harvest: 18.0 **Bottling Date:** March 1, 2019

Winemaker: Kelby Russell Cases Produced: 1,925; SRP: \$18.95

SELLING POINTS: #198 RESERVE RIESLING

Fruit for this 2018 Riesling Reserve #198 was picked earlier than typical, which makes the wine brighter, with less of the rich tropical flavors normally found in the #198 Riesling. It is a fresh, lighter style in the tradition of a German *Kabinett* wine. It is pleasingly delicious.

WHAT DO THE NUMBERS, "239, 198, 110, 90", REFER TO? When you choose to plant grapes, the plant nurseries that sell vines offer several choices within a particular variety. Each specific variation within a grape variety is referred to as a "clone," and it is given a number like #239 or #198. Within in a particular set of environmental conditions—or "terroir"—some clones are expected to do better than others. In the Finger Lakes, there is no consensus on what the "ideal" clone is for the terroir. When Boundary Breaks began planting its vineyards in 2009, it chose to plant five different Riesling clones to see how they each expressed themselves at the Boundary Breaks site.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties-principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.